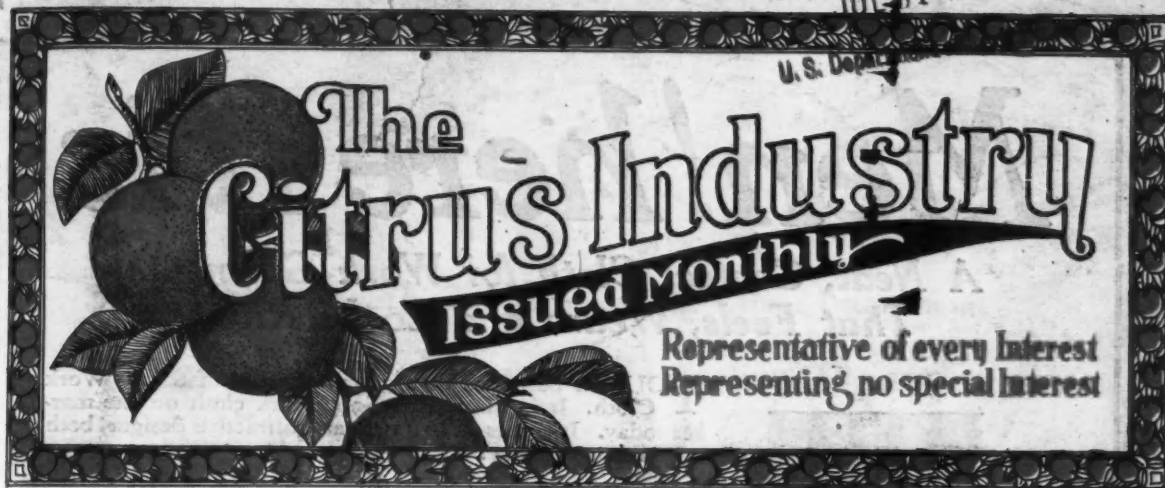


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VOL. 6, NO. 6

TAMPA, FLA., JUNE, 1925

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## Going North This Summer?

You will have an opportunity to make valuable tests of the famous BLUE GOOSE trade-mark, under which the American Fruit Growers Inc. markets Florida oranges and grapefruit if you are going North this summer. If you do not go, ask members of your family, or friends who are going to make the tests for you.

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In the cities and towns you visit make it a point to step into fruit and vegetable stores and ask the retail dealers about BLUE GOOSE. That is all.

In thousands of stores throughout the land you will find the best fruit and vegetables being sold under that trade-mark. You will find dealers familiar with it, proud of it, boasting it to their trade. Retailers will tell you their patrons know BLUE GOOSE and ask for it, assured of quality ever "uniformly the best". Every day in the year the housewife finds satisfaction and protection in BLUE GOOSE: she never forgets it. Check up on these statements. Do it yourself. Get friends to help you.

As a result you will probably plan to market your own oranges and grapefruit under the BLUE GOOSE trade name.

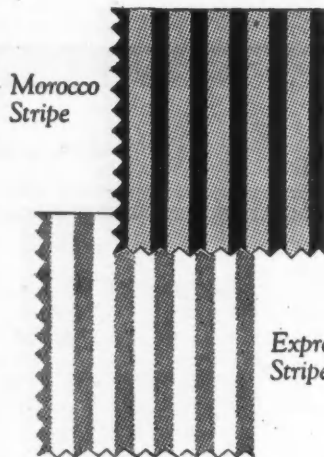
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Orlando, Florida



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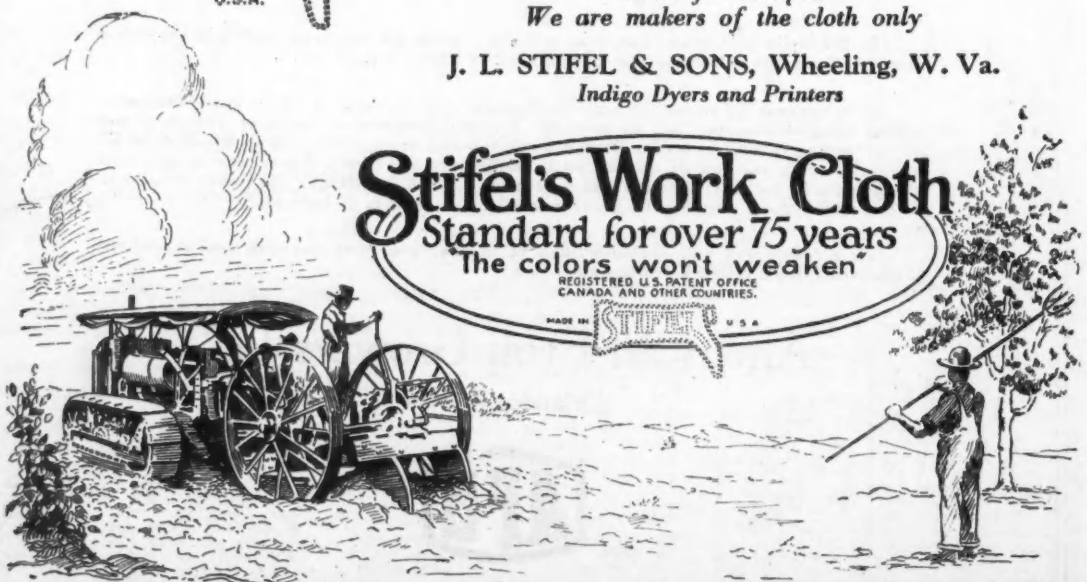
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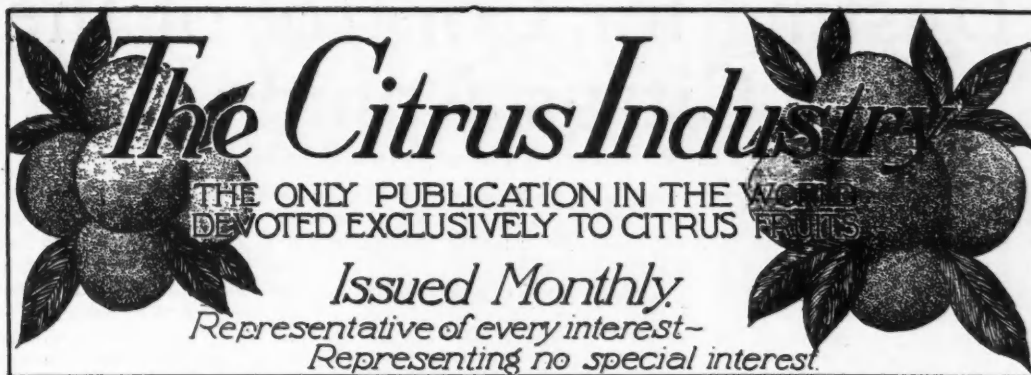
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Vol. 6

TAMPA, FLA., JUNE, 1925

No. 6

# Miscellaneous Observations and Suggestions

By W. W. Yothers

## Fallen Fruit

Several years ago we saw what appeared to be an enormous number of fruit beneath some seedling trees. It looked as if there were at least six or seven boxes and it gave the impression that all the fruit was dropping rapidly. The fruit from several trees was picked up and one-fourth of a box was about the average. Additional data should be obtained for the several varieties and at various times from trees on different root stocks, on different soils, and at various times of the year.

### Character of Fallen Fruit

The fruit from several seedling trees of an inferior grade was picked up from December 7 to January 15, and examined for defects which were present before it fell. Of 2 boxes 86 per cent had received some kind of a skin puncture before falling. No doubt this is a rather high percentage for the average grove, but it indicates at least that not all fruit that falls could have been marketed if it had been cut off instead of being allowed to drop.

Data should be collected for several varieties extending over several months. Some citrus grower could do this service much better than any one else.

### Rr. A. W. Morrill's Visit

Recently we had the honor to receive a short visit from Dr. Morrill, who it will be recalled by the older citrus growers, started this work in 1906, or 19 years ago. Since he left

here he was State Entomologist of Arizona 10 years, and now is a consulting Entomologist doing work in Entomology, similar in character to that which might be done by a consulting mining engineer in his respective field.

His visit recalls white fly conditions existing in many parts of the state. This pest was spreading rapidly and by 1912 or before, infested practically all citrus groves in the state. The presence of this pest in a grove at that time depreciated the value at least two-thirds. For a period of about 3 years after the white fly thoroughly infested a grove little or no fruit was produced. The next crops were black with sooty mold. The foliage was also black and the scale insects following the white fly killed the greater part of the bearing wood. After a while the several beneficial fungi appeared and restored the "balance of nature." Then efficient sprays were developed and now the white fly is considered one of those pests that are easily controlled.

The situation from the standpoint of psychology was the same then as that existing now in reference to the citrus aphid. While this is apparently a terrible plague, no doubt in a few years it will do less damage than at present, natural enemies and fungus diseases will lessen its ravages and in addition methods for its control will be developed and practiced by most citrus growers.

## Irrigation and Footrot

Several years ago a citrus grower gave me the following item. There was a seedling grove at Thonotosassa one-half of which the owner irrigated and one-half of which was left without irrigation. It only received the natural rains. No reason seemed to be given for this treatment. After a time the un-irrigated half developed footrot while the irrigated half remained sound. After several years it would be interesting to know the condition of this part of the grove in reference to footrot. Have lost the name of the owner or would make a special visit to get this information.

### Results of Watering two Orange Trees

From January 28 to June 2, 1916 one large seedling tree and one six year budded tree on sour stock were watered with hydrant or city water. The water ran a total of 206 hours in 85 days on the seedling tree and 159 hours on the budded tree in 83 days. Several tests indicated that the water flowed about 10 gallons per minute. At this rate the seedling tree received 123,228 gallons or nearly 20 barrels per day and the budded tree 95,385 gallons or more than 15 barrels per day. It is apparent to any citrus grower that these amounts of water are excessive and impractical. The cost of pumping it would be very great.

In so far as one could tell the clay was at least 5 feet distant and

Continued on page 24

# Dusting for Control of the Citrus Aphid

By C. E. Whittington, Florida Fruit Company

Since the appearance of the citrus aphid in the Florida orange groves there has been much discussion regarding the control of this insect. After a number of tests with several different spray formulae, extending over the past two years, we decided that dusting was a more practical method. We secured a power duster and decided upon the nicotine sulphate dust as the best known remedy.

## Time of Day to Dust

We dusted several times during the day but always failed to get a good kill; the greatest being not over 25 per cent. Several trials made at night gave practically 100 per cent kill and thereafter all our dusting was done at that time. In all probability the failure to obtain results during daylight was due to winds and not to light.

## Winds

Ideal weather for dusting is scarce in early spring. Sometimes for a week or ten days it is impossible to find a night just right for dusting. When this calm night does come, it is of utmost importance to have a sufficient amount of dust available for a night's dusting, or about 1000 pounds. Calm nights without a trace of breeze are the nights when the best kills can be secured. It is useless to dust any other time. On the stillest nights dust fogs will drift more or less. It is very important to throw the dust so that it will drift through the tree. If the drift is toward the east, the duster should be started on the west side of the first row on the east of the block to be dusted and work back toward the west. The dust fog should be kept behind the duster as much as possible as the dust is painful to the eyes and will cause severe coughing and almost strangulation, especially the 4 per cent dust. When the drift changes it is necessary to start on the opposite side of the block. Always keep the duster on the side of the row that the drift is from. If this is not done, the duster may throw the dust half way through the tree and the drift carry it back, leaving the opposite side of the tree free of dust. If the direction of the drift is right, the dust will drift through the tree and both sides will be covered with dust.

## Temperature

Low temperature has little or no

effect upon the killing power of the nicotine dust. The best kills we secured were on the coldest nights in March.

## Grove Treatment

In a 40 acre Valencia block where the February cold hurt tender growth and it seemed impossible for the trees to put out a second growth on account of the severe aphid infestation we have dusted three times, as follows: first application, March 3, 4, and 9, lowest temperature 42, 44, and 50 degrees; second application, March 19 and 20, 66 and 64 degrees; third application March 26, 60 degrees.

The first application of 550 pounds of 3 percent nicotine sulphate dust cost less than \$85.00 for  $\frac{1}{4}$  pound per tree for forty acres of eight year old trees. On the 3rd and 4th we secured practically a 100 per cent kill. On the 9th the kill was not so good and we decided to use a 4 percent nicotine dust. The second application was given on March 19 and 20; 500 pounds of 4 percent dust were used and good results secured. The third application was given on March 26; five hundred pounds of 4 percent dust were used, securing practically a 99 percent kill.

The third application was made in much less time than either of the other applications. The duster was placed on a Ford, worm-drive truck with dust, gas, oil, and water sufficient for the entire application and no stops made except to refill hopper and attend to motor. The truck was driven at the rate of about 4 miles per hour, being speeded up or slowed down as the size of the trees varied so as to give the larger trees more dust. The forty acres were dusted thoroughly in five hours.

The three applications cost less than \$300.00 for material and labor. One application of spray sufficient to kill 80 percent to 100 percent of the aphid would cost about \$285.00 for material and \$64.00 for labor. Three applications would cost over \$1000 or about .50 per tree for aphid control as compared to about .15 per tree for the dust. It is doubtful if aphid can be controlled, when conditions are right for a severe infestation, with a spray schedule of any formula known to grove men so far.

The exhaust pipe from the duster should be kept going in circles large

enough for the dust cloud to completely envelop the tree. On tall trees it is almost impossible to secure a good kill in the tops on account of the dust settling to a lower level too quickly. Dew does not seem to affect the killing power of the nicotine dust except in cases where the trees are drenched with a heavy fog; the dust does not spread as well because it sticks where it hits. I have never noticed any burning with nicotine dust applied at night. We have secured a good growth under aphid conditions with less than 4 per cent of the growth curled. Trees not dusted where aphid were severe have no new growth at all which is not severely curled and fruit knotted and rough. The only growth curled is around the edges of the block near trees that were not treated at the same time, which furnished a steady source of re-infestation. Even though a duster will cover 40 to 80 acres in one night, it is almost impossible for one machine to handle more than 150 to 200 acres of bearing grove. Everything depends upon the weather. The applications have to follow from 7 to 10 days apart until the growth is too hard for the aphid to injure.

The above paper has been carefully read over and it certainly does the author much credit. Mr. Whittington's observations, however, in regard to the relation of temperature to the liberation of nicotine are not in agreement with the careful work done by the New Jersey experiment station which found that nicotine dust gave up no nicotine below 60 degrees Fahrenheit. It may be that in the former case the nicotine was liberated the following day when the killing of aphids took place.

W. W. Yothers

## FRANK CRISP HONORED

Frank W. Crisp, of Davenport, was elected a vice-president and director of the Davenport Citrus Growers Exchange, at the regular annual election, held on Tuesday, May 12, at Davenport.

In addition to Mr. Crisp, all other officers and directors were re-elected to serve for another year.

One of the features of the meeting was the reading of a report of the season's business, which showed the most successful year in the history of the Exchange, as to production, quality and prices.

J. E. Palmer, of Loughman, was appointed to represent the Davenport Citrus Growers Exchange to the sub-exchange.

# Erle Wirt Heads Florida Citrus Exchange

E. L. Wirt of Bartow, prominent banker and citrus grower, was elected President of the Florida Citrus Exchange and chairman of the Executive Committee of that body at a meeting held in Tampa June 2nd.

Mr. Wirt, who succeeds L. C. Edwards as president, served the past year as chairman of the board of directors. At the opening of the directors meeting yesterday, Mr. Edwards expressed a desire to retire from the presidency, because of personal business which he said he had been forced to neglect while in office.

## Vice-Presidents Re-elected

All of the four vice-presidents of the Florida Citrus Exchange were re-elected. They are F. C. W. Kramer, Leesburg, first vice-president; John A. Snively, Winter Haven, second vice-president; L. W. Tilden, Winter Garden, third vice-president, and Walter R. Lee, Eastlake, fourth vice-president.

The administrative offices of the Florida Citrus Exchange, including the recent newly created offices of general manager and production manager, were filled as follows:

General manager, C. C. Commander, Bartow.

Production manager, A. H. Blanding, Leesburg.

Sales manager, George A. Scott, Tampa.

Advertising manager, John Moscrip.

Traffic manager, E. D. Dow, Tampa.

Secretary to Board, O. M. Felix, Tampa.

Cashier, W. T. Covode, Tampa.

The board also elected an executive committee composed of seven of its members, who will meet at Tampa every two weeks to handle all routine business. In electing this committee, the board grouped its affiliated sub-exchange into seven units, each district covered by these sub-exchanges controlling a comparably equal volume of fruit. One director was elected from each of these districts to serve on the executive committee, as follows: F. C. W. Kramer, Leesburg; A. E. Barnes, Homestead; John S. Taylor, Largo; L. M. Hammel, Wauchoula; L. W. Tilden, Winter Garden; John A. Snively, Winter Haven; H. E. Cornell, Winter Haven.



Erle L. Wirt

## Edwards a Director

The board elected as special directors L. C. Edwards, Tampa; D. C. Gillett, Tampa; Fred S. Ruth, Mountain Lake; and W. E. Lee, Tampa. Each of these men is eligible to representation on the board by reason of the fact that they control 75,000 or more boxes of fruit. Lorenzo A. Wilson, of Jacksonville, and W. W. Raymond, of Owanita, were seated as special directors.

The only office not filled by the board at its meeting yesterday was that of attorney, action on this matter being deferred until the board's next meeting, June 17.

Mr. Commander, the general manager, will be directly responsible to the board of directors and its executive committee for the operations of the Florida Citrus Exchange. All of the various departments of the organization will be conducted under his supervision. Mr. Commander in accepting this position, resigns as manager of the Polk County Citrus Sub-Exchange. Prior to the time when he took over that office he was manager of the Florence Citrus Growers Association, at Florence Villa.

The new production manager, Gen. A. H. Blanding, during the past few years has been manager of the Highland and Marion County Citrus Sub-Exchanges. He is a member of the State Plant Board, and has the distinction of being the highest ranking officer from Florida in the World War.

The only other action of the board yesterday was to designate L. C. Edwards, of Tampa, and John L. Fouts, of Lakeland, to vote the Florida Citrus Exchange's stock in the Growers Loan and Guaranty Company, an Exchange subsidiary.

## Old Board Holds Meet

The old board of directors held its final meeting between 9 and 10 o'clock yesterday morning. Its most important action was to approve the new forms of contracts which will be used throughout the organization in the future, and to pass upon the credentials of the new directors.

Directors in attendance at the meeting of the new board were E. L. Wirt, B. F. Stewart, L. M. Hammel, W. W. Yothers, L. W. Tilden, J. S. Cadel, Homer Needles, Vet L. Brown, R. O. Philpot, H. E. Cornell, John A. Snively, Josiah Varn, W. R. Lee, A. E. Barnes, A. J. Dozier, A. V. Anderson, W. J. Elsworth, F. C. W. Kramer, and L. C. Edwards, Fred S. Ruth, W. E. Lee and D. C. Gillett, special directors; and W. W. Raymond, associate director. In the absence of John S. Taylor, director from the Pinellas Citrus Sub-Exchange who is in Tallahassee, J. A. Walsingham, of Clearwater, filled his place on the board. Dr. J. H. Ross, president emeritus of the Florida Citrus Exchange, was also present at the meeting.

## W. H. BAGGS OF AMERICAN FRUIT GROWERS INC. ON NATIONAL DISTRIBUTION COM.

W. H. Baggs, general manager of the American Fruit Growers Incorporated, has been appointed a member of the U. S. Chamber of Commerce committee on Methods of Distribution.

This committee and five others were organized as a result of the recent national distribution conference held in Washington under the auspices of the Chamber of Commerce of the United States. The committee will study the several methods of distribution of manufacturers or producers and at the conclusion of its work late this year will submit a report to the National Distribution Conference with a view to effecting further methods of economy in distribution.—The New York Packer.



# Grapefruit Sales to Europe Depend on Florida's Tact

The means of obtaining successful and profitable market for Florida Grapefruit on the European market are numerous and varied, says an article prepared by John F. Deegan, marketing and traffic expert, for publication in a national marketing issue this month. A copy of the article has just been received and made public by J. Curtis Robinson, secretary-manager of the Growers' and Shippers League of Florida.

The main problems that face the growers and dealers, who desire to make an outlet to Europe for the surplus grapefruit from Florida, says Deegan, are advertising and a united program at home of all factors of the industry participating.

Deegan has just returned from a four months tour of Europe on which he studied possibilities of the grapefruit market in the different countries from all angles.

It is a generally recognized fact that the increasing supply of grapefruit in Florida makes it imperative that an outlet for this surplus be found, the expert states and adds that the European market cannot be developed to consume all the surplus of the Florida grapefruit crop. The unsatisfactory prices received for grapefruit last year, he continues, makes it most wise to develop the European market as it will aid greatly in making the growing of grapefruit profitable.

## Fruit Scarcely Known

The article points out that grapefruit is practically unknown in Europe and that fruit is not eaten at breakfast in the European countries. Extensive advertising must be carried on to educate the inhabitants of those countries in manner of serving and in a way that will most likely appeal to them.

"A real substantial outlet for Florida grapefruit in Europe is not going to be developed by haphazard shipping of the fruit to the ports and then calmly sitting back to await the return from these ventures," writes Deegan. "The European wholesale fruit merchants and distributors are an intelligent enterprising group, but they are generally ignorant on the subject of grapefruit. They cannot be expected to put over a campaign alone. If the movement for opening up the European markets for real success, it must be the result of

intense study.

"As a beginning feature all important factors in the Florida grapefruit industry should co-operate.

"A proper representative of two or three skilled sales and merchandising directors, selected from the ranks of American fruit selling fraternity, should be located at strategic points throughout Europe for a few years to co-operate with the factors over there through whom the distribution and merchandising must be carried on. These men must be prepared to follow up the foreign view point as a means of making the families consumers."

Deegan states that the Florida shipper or grower who expects big prices for his fruit on European markets is doomed to disappointment. He gives as reasons for this statement that the people of Europe have not the money that the Americans have; they are not recovered from the effects of war; and it would not be logical for them to begin paying a high price for food for which heretofore they have had little or no desire.

## Fair Prices Essential

An outlet for Florida grapefruit on a large scale, he says, can only be obtained through the laying down of the fruit in the homes at a reasonable price not to exceed \$5 a box wholesale. He adds that the project should be abandoned if it is not possible to deliver at this price. There are some wealthy Europeans and Americans living abroad, asserts Mr. Deegan, who will pay any price for what they desire and it is possible to make a small demand there for grapefruit at between \$7 and \$10 per box and in some cases as high as \$15. This class will never take care of volume, though, it is stated, and volume outlet is what is most desired.

After a period of years declares the writer, the Florida growers, seeking an outlet for his surplus crop, should be content with an average net profit on their foreign shipments lower than that obtained at home. The profit in the foreign shipments must be looked for, not in the net on such actual shipments, but in the improvement it should effect on averages for the total crop.

"It is the relatively small surplus that breaks the market and causes

most difficulty. It is not practicable to realize premium prices on surplus in the excess quantity of the amount that the demand is able to take care of at a price profitable to the producer. Rather the thing to do is to endeavor to place the surplus where it will do the least harm, where it will bring something, but most important of all where it will be removed from competition with the American distributors and where the domestic consumer will and can use at prices profitable to the producer.

"The main purpose behind the opening of the European markets for volume of Florida grapefruit is not to secure net prices higher than similar fruit may at the same time be netting in America, but to yield a net f. o. b. Florida price that will give the entire Florida grapefruit crop a higher net average in Florida than if the imaginary European allotment were marketed here in America.

## Transport Problem Vital

"The transportation problem is a most vital one. A profitable market cannot be developed through a circuitous route. To ship by rail or water to New York and then to Europe would be too much expense and time and deterioration in the handling of fruit.

"There is but one way to ship Florida fruit to Europe and that is from a southern port, preferably Jacksonville or other east coast ports. These shipments could be made on refrigerator boats, but some on ventilated boats with proper packing, if the fruit were protected by pre-cooling systems.

"The banana growers of Central America have solved their problem of placing their product on the European market by advertising co-operating at home and abroad, and by direct shipping. A few years ago the banana was practically unknown on the European continent. Today whole shiploads are consumed weekly at prices yielding first rate profits to the producers. The grapefruit growers can do the same.

"There are many problems to be found and overcome in a proper building up of a volume outlet for grapefruit in Europe. The two outstanding needs are:

"First, a sound advertising and  
Continued on page 25



# Fresh Fruit Industry Growing in South Africa

Within a comparatively few years South Africa has developed its fresh-fruit industry to the point where it has become an increasingly important factor in world trade, according to D. J. Moriarty, Foodstuffs Division, Department of Commerce.

Citrus-fruit cultivation has assumed the commercial proportions within the past ten years while there has been a decided increase in the production of deciduous and nondeciduous fruit for export. The various fruits grown commercially include oranges, tangerines, grapefruit, lemons, pears, peaches, plums, nectarines, apricots, apples, pineapples, grapes, melons, and mangoes. Accurate statistics of fruit acreage are not available but each year finds new areas opened for cultivation and further plantings in established districts.

While great strides have been made in citrus-fruit production, South Africa may yet be termed undeveloped in this respect when one considers that there is a potential citrus-fruit acreage probably greater than that of our Pacific Slope, most of which is still in the virgin state. Oranges are the big citrus crop, with a small commercial production of grapefruit and a negligible quantity of lemons. There has been a rapid extension of orange acreage, particularly during the past year, which should result in a large increase of the oranges available for commerce when such plantings come into bearing. It is predicted that within ten years, South Africa will be producing sufficient oranges to permit the export of 7,000,000 or 8,000,000 boxes each year—almost ten times the estimated exports for 1925 of 800,000 boxes.

South African fruit finds a ready market in Europe as it arrives at a time when fruit from the Mediterranean countries and North America is not plentiful. This is explained by the fact that South Africa is located in the Southern Hemisphere with seasons the opposite of those in countries of the Northern Hemisphere. This noncompetitive market for South African fruits has two-fold significance in that while encouraging greater production and exports from that section, it will also enable the average European to avail himself of fruit all the year round.

It is estimated that 80 per cent of the fruit grown in South Africa

is exported. The United Kingdom is the principal market but an increasing proportion of such exports find their way, by trans-shipment from English ports, to Continental Europe where they are rapidly meeting favor.

In view of the constantly increasing production of fruit, more attention is being given to the handling of exports. Improved facilities for cooling and handling the 1924-25 crop at Cape Town have been definitely assumed by the Railways and Harbors Administration as increased shipments of deciduous fruits are expected from the Transvaal and the Orange Free State (two of the four provinces of the Union of South Africa which heretofore have contributed little or nothing to fruit exports. The South African government is urging the growers to pre-cool their fruit while the Railway Administration has undertaken to supply iced trucks. It has also been decided to improve the present facilities in the cold-storage building at the Cape Town docks in order to handle 900 tons of fruit as against the present capacity of 450 tons.

For many years, there was a marked shortage of cold-storage space on steamers plying between South Africa and England so that exports of necessity had to be limited to the refrigerator space available. Negotiations have been underway for the securing of increased refrigerator space to care for increasing fruit exports, and it is stated that some Australian lines have agreed to provide for approximately 8,000 tons of such space for the citrus-export season. This should take care of 768,000 boxes of citrus fruit, and should be sufficient for the 1925 citrus exports.

South African government regulations controlling the export of fruits are of a stringent nature and cover grading, packing, and marking in all their details. It is chiefly due to such governmental action, and the protection which it affords to the maintenance of quality, that South African fruit exports have reached their present dimensions. It is compulsory that all fruit exports from South Africa be submitted for inspection, by a government inspector; in order that fruit which is immature, over-ripe, blemished or in unsound condition will be rejected. Boxes of

fruit passing inspection are stamped with a brand bearing the coat-of-arms of the Union of South Africa. On March 6, 1925, the regulations governing the export of South African citrus and pine fruit were amended. Every person intending to export citrus and pine fruit out of the Union, shall with certain exceptions give notice to the Government Fruit Inspector at the port of shipment. In filing such intention with the inspector, the exporter must state the distinctive mark which his boxes of fruit will bear; and his name, address, and such distinctive mark shall be registered by the inspector. For each consignment of fruit examined by the inspector, a small fee is charged. The exporter pays the cold-storage charge and makes his own arrangements for disposal of the fruit overseas. The amended regulations also provide among other things that fruit intended for export shall be packed in boxes of certain inside and outside measurements, and specify grades for citrus fruit and pineapples.

## AVOCADO BLACK SPOT CAN BE CONTROLLED BY BORDEAUX MIXTURE

Avocado black spot, which attacks the fruit, leaves and stems, can be controlled by timely applications of Bordeaux mixture, according to the Florida Agricultural Experiment Station.

The first application of 4-4-50 Bordeaux should be made three or four weeks after the bloom has disappeared. A second application should follow from three weeks to a month later, and possibly a third application should follow three weeks after the second.

The Bordeaux should be prepared from fresh stone lime rather than hydrated lime.

Pruning out dead and sickly branches and removing all dropped fruit from beneath the trees will help reduce the disease.

When making mincemeat, use spiced vinegar from sweet pickles. It gives a better flavor and saves sugar.

An aluminum pan of boiling water with a teaspoonful of salt and one of soda takes the work out of cleaning silver.

# The Citrus Industry

Exclusive publication of the Citrus Growers and Shippers

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## GROVE CALENDAR FOR JUNE

### Some Timely Suggestions for Grove Work During the Present Month

Stop cultivating bearing groves when summer rains begin.

Finish fertilizing this month.

Plant bush velvet beans or cowpeas in the middles of young groves.

Prune out dead wood in citrus trees to control withertip.

Watch for rust mites on citrus and at the first appearance dust with sulphur or spray with lime-sulphur (1 to 70).

Spread the parasitic fungi to control whitefly and purple scale on citrus, especially on trees sprayed with bordeaux or bordeaux-oil.

Spray pecan trees with 4-4-50 bordeaux to control pecan scab; repeat every three or four weeks during the summer.

## EYES OF THE WORLD ON FLORIDA

The Florida Trucker contains the following true interpretation of the world interest in Florida:

"They cannot see all, but they see enough to attract their attention. Eyes that are shrewd; eyes that are radiant with the love light of pleasure. All kinds of eyes are looking FLORIDA-ward. The reason is apparent everywhere in Florida. Just as all eyes were on the Great West a few years ago, so all eyes today are on the southeastern peninsula of the Nation.

Florida is no longer a land of speculation. It is now a reality. Investors are realizing splendid returns on their investments. Pleasure-seekers have found a mecca for wholesome fun and sport. Homeseekers have located a spot where

their dreams may come true. Farmers have discovered a richer soil and a succession of crops never dreamed of before. Progressive merchants have found Florida towns and cities profitable for their investments, because Florida's population and wealth are growing yearly with leaps and bounds.

In every section of the state, substantial improvements have been made or are being planned. Good roads, better transportation facilities, modern homes, gas, electric lights and power, good water, in fact there is not a stone being left unturned but that will materially add some advantage to the state and in turn benefit, the people who visit Florida and those who have made Florida their permanent home.

Florida is in the making and the best material in the world is here with which to make it. And Florida has a large number of up-to-the-minute organizations that are making Florida known to the nation.

That is why the eyes of the nation are focused on Florida. Eyes that see and eyes that know."

## AIRPLANE USED ON BANANA FARM FOR INSPECTING WORK

J. E. Alexander, secretary of Taylor-Alexander Company, Winter Haven's commercial banana plantation developers, has announced that a drainage contract had been let to Otis A. Harden, prominent engineer of Sebring.

The Taylor-Alexander plantations, which are located in Peace Valley, four miles from Winter Haven, Florida, survived the heavy rains of last summer without damage to the banana plants. However, to assure perfect drainage the contract, involving \$50,000, was let.

Mr. Harden is an engineer of national reputation, and has been engaged in extensive drainage operations in the Everglades. One of the interesting features of Mr. Harden's work is that he keeps in touch with his work by airplane. Every morning, he can be seen from the Taylor-Alexander plantation, flying up from his home in Sebring, looking over operations from aloft before landing.

Peace Valley is 200 feet above sea level, and there is a decided drop from the Taylor-Alexander plantations to Peace river, below Bartow. There is a large county canal leading through the valley to Peace river, and this canal is to be widened and made two feet deeper during the present work. In addition, the holdings of the Taylor-Alexander company will be criss-crossed with a perfect system of drainage ditches, with pumps located at strategic positions in order to assure prompt flow of surplus water, in case of flooding rains, or inversely, to pump water from the large canals into the ditches in the event that irrigation is necessary.

One of the characteristics of the banana plant is that while it needs moist soil and plenty of water, too much water is as bad, if not worse than not enough water. It is to insure against too much water, that the Taylor-Alexander company, whose plantations are the largest in Florida, are initiating this drainage system.

# Market for Citrus Fruits in South Wales

Oranges form the greater part of the imports of citrus fruits into the Cardiff Consular District (Wales), states Mr. James E. Parks, of the American Consulate at Cardiff, Wales, in a report dated April 8, 1925, received in the Department of Commerce. They are sold on a commission basis, shipments of oranges being received by commission brokers who sell them at public auction for account of the owner. The usual commission is 3 per cent. plus a small fee per case for certain expenses of handling.

Oranges arrive in Cardiff from Spain during the season November to June in amounts varying from 10,000 to 15,000 cases per week and bring prices differing with the grade of fruit on the market at the time. The average price is 15 shillings for largest-size oranges and from 12 shillings up for cheaper grades. (A shilling is equivalent to approximately 24 cents.). Fruit sold at other than the regular season brings higher prices but it is not received in large quantities.

The retail prices of oranges run from one-half penny (1 cent) each for the smallest, and one penny, (2 cents) each for other grades comprising the largest percentage of total sales, also, 3 half-pence (3 cents) and 2 pence (4 cents). The price of Jaffa oranges, which are very superior, ranges as high as 4 shillings (96 cents) a dozen, according to the size. Prices vary, of course, according to the offerings and season. During the regular season, there are usually ample stocks so that the price is more or less constant but there are periods when several shipments may arrive at the same time, making prices very low; at other times, when stocks are small, the price becomes correspondingly higher.

Over 90 per cent of Cardiff imports of oranges come from Spain (the Valencia), Alicante, and Burrianna). These oranges range from the cheapest to the more expensive oranges. The choicest fruit, however, is the Jaffa orange which seldom brings less than 2 pence (4 cents) at retail.

Jaffa oranges have, with one exception, been received through importers who receive their shipments at Liverpool or London and then reshipe into this district. The one ex-

ception concerns a shipment of 13,456 cases, consigned and sold at auction, received direct from the port of Jaffa, where they were grown, on March 13, 1925, which oranges brought an average price of 16 shillings (\$3.84) per case. This was the first direct shipment of Jaffa oranges to Cardiff, and created much comment on the use of Cardiff as an importing center for the fruit industry. The shipment was a success, and many cases after being thoroughly examined were re-packed without a single doubtful orange having been discovered; throughout the cargo, the wastage was practically negligible. The cases combined varying numbers of oranges, the best type being 144 to the case while others ran 150, 200, and 250, making a total of approximately 2,500,000 oranges. On March 16th, the fruit was put up at auction by the principal brokers, the sale being attended by representatives of the trade from all over England as well as local fruit dealers.

The consumption of oranges in the Cardiff District is confined to no particular class although the better grades are purchased by the wealthier persons. Large sales of cheaper oranges are made to housewives for making orange marmalade, which is a standard delicacy both on the breakfast table and at tea time. Some oranges are sold purely for preserving purposes, the peel also being utilized.

There have been some shipments of California oranges to the Cardiff District by way of London (England) but the fact is not generally known locally that the United States is a large producer of oranges. Mr. Parks states that it would appear that Florida, on account of lower ocean freight rates, might be able to introduce the high-grade seedless Florida orange, with thin yellow skin, to compete with Jaffa oranges, provided such Florida oranges could be sold at retail in the Cardiff District at from 4 to 6 cents each.

Spain's advantage in the Cardiff market lies in the presence of coal-carrying ships returning to Wales from the Mediterranean; these ships having carried full cargoes of coal from Wales to the Mediterranean, can afford to bring back Spanish oranges at a very low freight rate.

The Spanish orange exporters

seem willing to send their fruit on a commission basis. They have also established their trademarks and reputations among the brokers of Wales. American shippers would have to accept the same terms of payment for oranges as Spanish exporters. (Mr. Parks adds that American apple shippers have manifested a disinclination to ship their fruit on a consignment basis.) Whatever may be the disadvantages of the commission and auction system of handling fruit, the brokers of the Cardiff District appear to make their returns to the satisfaction of Spanish shippers; the system seems to work to mutual advantage, and is conducted on a sound and fair basis of dealing on the part of the Cardiff brokers. Complaint has been made that fruit auctioning at Cardiff is in the hands of a combination which restricts the bidding for fruit to its own members to the prejudice of retailers who, for some reason, are not permitted access to the auction rooms. The fruit brokers, however, claim that such a combination is absolutely necessary to keep the fruit business in the hands of reputable and respectable dealers. There does not appear to be any complaint as to the treatment of foreign shippers.

In addition to oranges, the Cardiff market also takes some lemons from Spain. Most of the lemons imported, however, are from Italy (Messina and Sicily). The season for the shipment of lemons extends from December to May, during which period the receipts average 500 cases per week. The marketing of lemons is carried on under the same conditions as for the trade in oranges. The price of lemons per case ranges from 7 to 20 shillings (\$1.68 to \$4.80), according to the conditions of the market and size of the lemons offered for sale. The retail price of lemons in the Cardiff District varies from 1 penny (2 cents) to 2 pence (4 cents), also according to size of lemons and condition of market.

There are no direct importations of grapefruit into the Cardiff District as there is practically no demand for such fruit. There is a limited consumption of grapefruit among a small class who learned to eat it in other parts of the world but it is not generally known and used. Such

Continued on page 18



# Agricultural Gypsum

By W. E. Taylor

Recent experiments have demonstrated the fact that gypsum (calcium-sulphate), commonly known as land plaster, possesses a high fertilizing value, and in addition if properly used will prevent fertility from going to waste. It is also a splendid disinfectant in foot-and-mouth disease and poultry diseases, and is said to be a cure for tuberculosis.

Gypsum is an untreated ground natural rock fertilizer, consisting mainly of hydrated calcium sulphate, or rather calcium and sulphur. Calcium is a very important soil element, and when it does not exist in sufficient quantities, crops of all kinds are not able properly to absorb and use the other food elements. It also has the effect of lightening clay soils, making them friable and of good physical condition.

Sulphur, an element in gypsum in the form of sulphate, is necessary to all plants, but its greatest value is in the production of legumes, especially alfalfa, clover, beans, vetch, peanuts and peas. It also enters extensively into the growth of onions, garlic and like plants.

Sulphate sulphur (part of gypsum) makes a wonderful increase in the growth of legumes by increasing the supply of organic nitrogen in root nodules, which is changed through the action of bacteria into nitrates, often increasing the yield of alfalfa from 100 to 300 per cent.

The remarkable effect of gypsum in increasing the yield of legumes and many other crops is in part due to the fact that it decomposes the silicates in the earth and renders soluble the potash bound up or dormant in those silicates. This action of gypsum is of great benefit to crops, especially those that are heavy users of potash.

Gypsum is also splendid for lawns if applied early in the spring or mixed with lawn seed when it is sown.

## How to Apply Gypsum.

Gypsum may be sown on the land before the seed is planted, or at the same time, using a fertilizer attachment to the drill, or broadcast sower. It can be applied with a lime-sower with splendid results to growing alfalfa, clover and bluegrass early in the spring. The amount to apply ranges from 200 to 500 pounds per acre.

## Gypsum Saves Nitrogen.

It is estimated that each year more than \$800,000,000 worth of nitrogen—the most valuable and important of

all plant food elements—is lost through the evaporation of ammonia from urine and solid excretments from livestock. Gypsum applied to stable floors, gutters back of cattle, or to manure as it is placed in concrete pits, will stop the waste of nitrogen and also prevent that disagreeable odor of ammonia in cow and horse barns. The preservation of nitrogen is brought about through the property gypsum has of recombining ammonium carbonate, which is very volatile, into a firmly fixed salt of ammonia, (ammonium sulphate). In addition to saving nitrogen, which is worth 30 cents a pound, it improves the sanitary and living conditions of the livestock, also those in charge, and prevents the odors from being absorbed into the milk. The amount to use ranges from three to five pounds an animal each day, or about 100 pounds for each ton of manure.

If soil is deficient in phosphorus, as most of our soils in this section are, it is a splendid plan to mix and apply rock phosphate with gypsum. Any doubting farmer will be convinced of its efficiency if he will make one trial. I would suggest that a trial be made on a one or two-rod strip, through your alfalfa field. However, gypsum will not take the place of lime to sweeten sour soil.

## Gypsum For Tuberculosis.

One authority states that gypsum inhaled in the powder form has cured tuberculosis in human beings. The same authority further states that observation made by veterinarians in Germany support the contention that persons suffering from tuberculosis who have entered the employ of gypsum mills, have been cured of pulmonary tuberculosis and they also contend that if cattle afflicted with tuberculosis are permitted to breathe gypsum dust and gypsum is used in the barn to destroy the fumes of ammonia, that the cattle recover, and it is also recommended as a preventive of the disease. In view of the prevalence of tuberculosis among dairy cattle, the plan of using gypsum as a cure or preventive is worth while trying. A dust can be formed by using a dust gun or dust sprayer, once or twice daily. While I would not care to guarantee that gypsum will cure tuberculosis in cattle, I do feel in view of what appears to be reliable evidence, that a trial is certainly worth while.

## Gypsum For Foot-And-Mouth Disease

German authorities make the statement that foot-and-mouth disease is not apt to occur where gypsum is properly used in the stables.

## Gypsum For Poultry Diseases.

Gypsum is far superior to lime to use in the poultry house. Lime dust is an irritant causing a rawness of the mucous membrane, making the poultry more subject to disease, while gypsum is palliative, disinfecting, and destroys the germs of disease. If scattered on the droppings it prevents the escape of ammonia, and if dusted in the poultry house it will keep the fowls' breathing apparatus in a healthy condition.

Recently gypsum was tried out at my request and under my observation in the prevailing poultry disease. About two-thirds of the flock had died of the disease or were killed because of their serious condition, before the gypsum was used. Everything in the poultry house was dusted with gypsum and a liberal supply left on the floor mixed with the litter. Subsequently more applications were made. While I will not recommend gypsum as a cure, none of the chickens died after the second day, and after two weeks, the entire flock was perfectly healthy and has remained so since. Gypsum is now being used in the brooding house, where two hundred young chicks are kept, and thus none have died and all are well and thrifty. These demonstrations have convinced me, and the poultry man in charge of the chickens, that gypsum is a wonderful disinfectant having marked curative qualities.

## IT KILLED A CAT

Rastus—"Wheah! you-all bin?"

Finney—"Lookin' foah work."

"Man! Man! Yoah cu'osity gonna git you into trouble yit!"

## LITERALLY SPEAKING

"Did the doctor remove your appendix?"

"Feels to me like he removed my whole table of contents."—Octopus.

## APPROPRIATE

She: "It's very good of you to ask me to dance."

He: "Don't mention it, it's a charity ball."—Jack o' Lantern.



# Farmers to Benefit from "Spa" Grade-Marking

Of especial significance to the great farming population of the country is the recent public announcement that a means has been devised for taking the "guess-work" out of lumber buying. This is what is claimed for the grade-marking and trade-marking of the lumber produced by subscriber mills of the Southern Pine Association.

The grade-marking of Southern pine lumber and timber by these mills became effective April 1 last, and the practice has been hailed with much gratification, not only by lumber manufacturers and distributors, but also by architects, contractors, engineers, officials of the U. S. Department of Commerce, all those interested in the lumber standardization program and by the general run of lumber users throughout the country.

No class of lumber users in America can have a more intimate interest in this innovation in the lumber industry than the farmers, because of the fact that they surpass all others classes in the country in the volume of lumber consumed. The farmers use about fifteen billion board feet of lumber annually, or approximately 40 percent of the total consumption by all people of the United States.

Southern pine constitutes almost 40 percent of all the lumber produced and consumed in the United States, and the subscriber mills of the Association produce approximately 40 percent of all the Southern pine. This Association is the first and only organization of lumber manufacturers in the world to put grade-marking into effect.

Under the branding plan put into operation by the Southern Pine Association subscriber mills, each piece of lumber and stick of timber produced for the domestic market will be plainly branded on the end with the exact grade of the piece, the initials "SPA" as the symbol of the Association and a number within a circle, which identifies the mill producing the lumber.

This practice, it is asserted, will take the mystery out of lumber buying, for with each piece plainly marked on the end "he who can read can know" just what grade of Southern pine he is buying; the identifying mill number within the circle as part of the brand is considered equivalent

to the certifying of the material's quality by the producer and the "SPA" symbol of the Association is regarded as equivalent to the Association's guarantee of the accuracy of the grade brand, because it has behind it the official mill inspection service of the Association by which the uniformly and integrity of its standard specifications for grades of Southern pine are maintained.

In other words, the "SPA" grade-mark on the lumber produced by its subscriber mills is equivalent to the brand "Sterling" on silver.

Only a very few experts in the entire country, who have had long experience with a particular species of wood, are considered competent to pass upon the grades of lumber. Adequate knowledge of lumber grading is not acquired from books or school courses, but must be obtained through long familiarity with the wood and its characteristics. For this reason virtually all the lumber buyers have been obliged to accept the representations of the seller when they have purchased lumber. As a matter of fact, many lumber distributors admit their inability to accurately determine the exact grades of the various species of wood.

With this condition obtaining there were numerous complaints on the part of lumber consumers and distributors concerning the quality of lumber they were receiving. Investigation disclosed that there had developed to a considerable extent, the practice on the part of unscrupulous distributors of "grade-juggling" or "grade-raising". Distributors would buy from the mills, lumber of one grade and after it was received at their yards, they would "re-grade" it and sell it for one, or even two grades higher than it was graded and sold by the manufacturer. And the consumer, who bought this lumber to build his home, or for other purposes, being unfamiliar with the grades, received material of a lower quality for which he paid the price of a higher grade.

Frequently, even honest distributors, inadvertently erred in respect to the grades of the material they sold. The farmers being such large consumers of lumber, undoubtedly have been the victims of inadvertent misrepresentation, or actual cheating,

the same as have lumber buyers in the cities. Honest retailers have suffered unfair competition from the unscrupulous dealers who have sold lower grade stock for a higher quality than it really was, and many honest contractors have experienced the same unfair competition at the hands of unscrupulous competitors who have under-bid them and delivered material of inferior grade to customers.

The certified, guaranteed lumber, plainly marked, it is confidently believed will eliminate fraud and deception in lumber merchandising. Further than that, it will make for economy in building. For many purposes in construction work, lumber of the lower grades will serve the purposes as effectively as that of the higher grades. But in the past, many architects and contractors have hesitated to specify the lower grade stock because of the belief that a still lower grade than would suffice would be delivered on the building job even if the exact grade were specified.

But the plain branding of the exact grade on each piece of lumber and timber, as is provided for under the "SPA" plan, backed up by an authoritative inspection service and with the producer's identifying mark on it, will give assurance to the consumer that he is getting just the grade of lumber he pays for and desires, and in future, with the grade-marking practice in vogue, the buyer with assurance can order the exact grades he desires, including the lower grade stock, and can see that he is receiving it.

The advent of grade-marked and trade-marked lumber at this time is most opportune, particularly for the farmers of the country. The average normal supply of lumber needed for each farm is 2,000 board feet per year. But owing to the lack of building and repairs on the farms of the country during the last five years, and the deterioration which has taken place in farm structures, it is estimated today that a total of 150 billion board feet of lumber now is needed for farm construction and repairs, or about 25,000 board feet per farm.

More ensilage can be produced on an acre of land than any other kind of feed.

# The Texas Situation

Lake Jem, Fla.,—With 30,000 acres in the Rio Grande valley planted to young citrus groves, which in a few years will produce several million boxes of grapefruit annually, Texas growers are considering preliminary arrangements for the organization of a cooperative association, to handle the marketing of the increasing crops, reports J. R. Trimble, manager of the Ocklawaha Nurseries here, who has just returned from a three week's trip through Texas.

Eighty per cent of Texas' citrus acreage is planted to grapefruit, says Mr. Trimble. "New settlers are being brought to the state and groves are being planted just as fast as they can get the trees for them. During the past season Texas growers marketed 525 carloads of citrus fruit, of which only 3 per cent were oranges. Prices

averaged about 95 cents a box on the tree for grapefruit, and \$1.75 for oranges.

"Texas produces grapefruit of good quality. In making its extensive plantings, it was fortunate in selecting a few good varieties. When its groves come into bearing it is going to give Florida's grapefruit industry some competition."

Mr. Trimble went to Texas to inspect conditions there, but he found such a keen interest among the growers in cooperative marketing and the work which the Florida Citrus Exchange is doing that he was prevailed upon to address a number of meetings. "Texas growers at present have no real cooperative marketing organization," says Mr. Trimble, "but they see the need for one to market the fruit they will soon be produc-

ing. Several committees have already been appointed to consider this matter. Many growers expressed to me their desire for some arrangement whereby Texas grapefruit producers could work in harmony and cooperation with Florida grapefruit growers."

In passing through Tampa on his return to Florida Mr. Trimble had a conference with President L. C. Edwards of the Florida Citrus Exchange. Mr. Edwards, he says, expressed his belief that some form of cooperation between Florida and Texas growers would be feasible, practical and advisable in the marketing of future grapefruit crops, provided Texas growers could be represented by a cooperative organization of their own, similar to that of the Florida Citrus Exchange.

## Spray Pecans This Summer and Control Scab Disease

Prospects for a good pecan crop are the most promising they have been in several years. Pecan trees are blooming heavily, and the nuts have already set on many varieties. According to G. H. Blackmon, pecan culturist of the Florida Experiment Station, one of the most serious diseases with which growers will have to contend now is pecan scab. It is important that the summer spray for scab be given to protect this good crop that has set.

Mr. Blackmon says that there are a number of leading varieties that set heavy crops only to be destroyed by the disease, unless they are protected. Among these varieties that generally scab and throw off the fruit are Schley, Van Deman, Delmas and others.

The loss to Florida pecan growers from scab alone runs into a high figure. This damage could be reduced to a marked degree by proper orchard management and careful spraying.

The percentage of scab can be greatly reduced by the inauguration and assiduous execution of a properly arranged spraying schedule. By continually keeping the trees free of the disease it will be possible to produce nuts profitably.

This work should really begin with a thoro application of a good dormant spray, such as lime-sulphur, 1 gallon to 6 or 8 of water, applied just before the buds come into growth. Of course it is now too late to do dormant spraying, and so the summer spraying with

Bordeaux mixture should be carried out thoroly.

Effective control may be had with 4-4-50 Bordeaux mixture, to which has been added 1 pound of arsenate of lead to control insects, and ½ pound Kayso or oil paste as a spreader.

It is absolutely necessary that the nuts be kept covered with this spray if control is to be secured. A pressure of 250 or 300 pounds should be used in spraying.

Mr. Blackmon urges growers to not delay the spray, and to repeat it every three to six weeks thruout the growing season, depending on the rainfall. The disease develops rapidly during wet weather.

If there is any question about pecan scab or spraying, growers should feel free to ask the Experiment Station at Gainesville for an answer.

### PREVENT STEM-END ROT OF MELONS IN TRANSIT

Watermelon losses in transit last year were greater than the year before. Dr. O. F. Burger, plant pathologist of the Florida Agricultural Experiment Station, thinks this loss was due to failure to properly treat the melons before loading for shipment.

Indications point to better prices for melons this year, and so it is more important than ever that the melons be treated against stem-end rot before shipment.

Stem-end rot is caused by a fun-

gus that enters thru the stem of the melon and immediately spreads in the melon, causing decay of the stem end first and making the melon worthless. To prevent this rot, it is necessary to prevent the fungus from entering the stem.

When the melons are picked for shipment, the stems should be left long. Just before the melons are loaded, the stems should be recut, and a bluestone paste applied over the stems gets rid of any fungi which may have already entered.

To make the bluestone paste, put 3½ quarts of water in an enamel kettle, add ½ pound of bluestone and bring to a boil. Dissolve ¼ pound of starch in a pint of cold water and slowly add this starch solution to the boiling bluestone solution. Stir slowly and continue the boiling for two or three minutes until the mixture thickens in to a thin paste, about the consistency of paint. Don't let it become too thick. It should be applied with a small, stiff-bristle brush.

Dr. Burger warns especially against the use of inferior pastes, shoe polish, etc., for this stem treatment. Such treatments may fool inspectors but will not preserve the melons.

When cleaning clothes with gasoline, if a small household plunger is used it will help to force out the dirt and make unnecessary putting the hands in the gasoline.

# Sulphur Will Control Rust Mites and Prevent Damage to Citrus Fruit

Florida's citrus fruits are subject to considerable damage each year by rust mites. Fruit is now getting large enough for them to begin work this year and the fruit will be again injured unless control measures are taken.

Russet fruit sells for 50 cents or \$1 less than bright fruit. Rust mites can be controlled for about 4 cents a box, leaving the grower a profit of from 46 to 96 cents per box for his control work.

The only way to be sure of having bright fruit is to watch it constantly and as soon as rust mites are noticed start control work, according to specialists of the Agricultural Extension Service of the University of Florida. The grower should have spraying and dusting equipment always in order.

## AMERICAN CITRUS FRUITS IN KINGSTON CONSULOR DISTRICT OF CANADA

94 percent of the grapefruit and over 94 per cent of the oranges imported annually into the Kingston Consulor District are from the United States, states Consul F. S. S. Johnson, at Kingston, Canada, in a report received in the Department of Commerce, dated May 9, 1925. Jamiaca and Cuba supply the balance of the grapefruit imports.

There is a ready market in the Kingston District for United States oranges and grapefruit, states Mr. Johnson, but because of keen Sicilian (Italy) competition in Eastern Canada, United States lemons are sold principally in Western Canada—the Prairie Provinces. Montreal, Toronto, and Kingston are the chief citrus-fruit markets of Eastern Canada. Each of such cities serves as a distributing center for surrounding cities and towns.

The bulk of the grapefruit consumed in Canada comes from Florida. Under the new Canadian budget, the Canadian duty on grapefruit shipped direct from British possessions (Jamiaca, etc.) is abolished.

In heating two stones for the fireless cooker, save gas by placing one stone on top of the other. When the bottom has reached the right temperature, reverse them, and in a few minutes the other will be sufficiently heated.

A good hand lens is needed to see the mites. When four or five mites can be seen in the field of the hand lens without moving it and this condition exists pretty generally over the grove, it is time to kill the mites, say these specialists.

Sulphur is the remedy for rust mites. Fine dusting sulphur applied with a power duster or good hand gun in small groves will control them. Lime-sulphur, 1 to 70, sprayed on the trees will also kill the pests.

Fruit once russeted will never be bright again, altho the rust may become a little less noticeable as the fruit colors up. So the College of Agriculture specialists are urging growers to be especially watchful of their groves and prevent this russetting of their fruit by spraying with sulphur to control rust mites.

## A Serious Omission!

There are a few growers who have been able to "get by" without serious loss when they have failed to follow an application of bordeaux-oil with an application of oil emulsion.

BUT—in MOST CASES the omission of this important spraying has resulted in a very severe infestation of purple scale before Fall.

Be sure to follow this year's bordeaux or bordeaux-oil spraying with an application of EMULSO 1 to 65 between June 20 and July 10.

## EMULSO

### Kills White Flies and Scales

And EMULSO 1 to 65 will prevent abnormal increases in scale during the Summer months.

Also, watch for Florida Red Scale. This scale multiplies very rapidly during the rainy season, especially in July and August, and is not easily controlled. As soon as it appears, spray at once with EMULSO 1 to 65 and repeat the application in about 30 days.

For any information on crop protection, write, phone, or wire to the "Company that Sells RESULTS."





# Sulphur Irritation of Eyes Can be Easily Helped

By F. W. Wieder, Chemist, Stauffer Chemical Co., of Texas

Each season the application of dusting sulphur for the control of mildew rust mites, and red spider causes a great deal of eye irritation and discomfort to the men doing the work. If you have ever handled or applied sulphur to any considerable extent, the chances are that you have said some rather unpleasant things about this material.

It is a fact that sulphur causes a very severe eye irritation for some people. The writer has seen workmen with their eyes so inflamed and bloodshot that they seemed ready to pop out of their sockets any minute. A few people are not affected at all by sulphur, and notice no eye discomfort even when handling the dust under extreme conditions. However, this is the exception, rather than the rule. At least 95 per cent of the men who apply sulphur suffer considerable eye discomfort.

It has been suggested that bathing the eyes with milk or with a sugar solution will give relief, but the writer has found these practices to be entirely unreliable. I had occasion to go into this matter quite thoroughly at one time, when my own comfort was at stake. Certain work in one of the sulphur refineries made it necessary for me to be in direct contact with sulphur dust and fumes and for nearly a year the tortures of the real home of brimstone were experienced.

It is a peculiar fact that the eyes of workmen in daily contact with sulphur dust gradually become immune against its effect, usually after about six months to twelve months. Sulphur dust causes no permanent injury to the eyes. The workmen in some of the sulphur refineries have been on the job for more than 25 years.

After personally trying nearly every remedy that seemed reasonable the following treatment was found to give almost instant relief:

1. Never rub the eyes while sulphur is being handled. This simply rubs more sulphur that has lodged on the eyelashes into the eyes. The more you rub the eyes the worse they get.
2. As soon as the work of handling sulphur is finished, wash the eyes with water, so as to remove as much of the sulphur as possible.
3. Then borrow a little mentholatum from the family medicine case. Put a little of this material on the tip of one finger and rub over the eye-

lashes. Don't be afraid to let a little bit get inside of each eye. After applying, hold the eyes closed for a few minutes. The tear ducts are opened up and in ten minutes you will have forgotten all about the "pleasures" of applying sulphur. Very oft-

en the most irritation to the eyes is noticed after going to bed at night. The above method will allow restful sleep in a few minutes, and goodness knows a little sleep goes pretty good after applying sulphur during the day.

## Tampa Special

Parlor Observation, Dining Car, Train between

### Tampa and Jacksonville

continued this Summer with Through Sleepers from

**Sarasota to Atlanta and Cincinnati (via the Southland) and Sarasota to Columbia, Ashville and Cincinnati (via Land of the Sky Special)**

(SCHEDULE May 17)

9.25 am Lv. Sarasota	Ar. 6.40 pm
9.55 am Lv. Bradenton	Ar. 6.10 pm
10.00 am Lv. Palmetto	Ar. 6.05 pm
11.45 am Ar. Tampa	Lv. 4.20 pm
12.15 pm Lv. Tampa	Ar. 4.00 pm
12.51 pm Lv. Plant City	Ar. 3.19 pm
1.20 pm Lv. Lakeland	Ar. 2.50 pm
1.55 pm Lv. Haines City	Ar. 2.15 pm
2.33 pm Lv. Kissimmee	Ar. 1.32 pm
3.05 pm Lv. Orlando	Ar. 1.02 pm
4.05 pm Lv. Sanford	Ar. 12.20 pm
4.32 pm Lv. DeLand	Ar. 11.47 am
5.55 pm Lv. Palatka	Ar. 10.25 am
7.35 pm Ar. Jacksonville	Lv. 9.00 am
8.15 pm Lv. Jacksonville	Ar. 8.15 am
7.05 am Lv. Columbia	Lv. 11.00 pm
1.50 pm Ar. Ashville	Lv. 4.00 pm
7.35 am Ar. Cincinnati	Lv. 8.00 pm
8.20 pm Lv. Jacksonville	
7.00 am Ar. Atlanta	
9.20 pm Ar. Cincinnati	

Tickets, Reservations and Information from A. C. L.

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Tampa

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The Standard Railroad of the South



## W. H. Mouser Forms New Citrus Sales Organization

W. H. Mouser, vice-president of Chase & Co., and for the past seventeen years sales manager of that organization, recently announced his resignation from that company to join and head a company of his own on the first of June.

The new firm will be known as W. H. Mouser & Co., and will have its main offices in Orlando and act as car lot distributors of Florida fruits and vegetables and sales agents for citrus growers or associations of growers.

There is perhaps no person in the state who is better acquainted with the citrus industry of Florida than W. H. Mouser. Besides serving for



W. H. Mouser

seventeen years as sales manager for Chase & Co., Mr. Mouser also spent eight years as an official of the California Citrus Exchange and came to Florida from that state.

High tribute was paid to Mr. Mouser by W. J. Lee, secretary of Chase & Co., in expressing the company's good wishes for the success of Mr. Mouser's new company. Mr. Lee further stated that Mr. Mouser's record for handling and selling fruit and vegetables was a most enviable one.

In an interview with a representative of The Citrus Industry, Mr. Mouser stated that he would give to the growers of Florida the full benefit of his knowledge and the advantage of his many years of experience in the handling of fruits and vegetables for them.

No individual connected with the Florida citrus industry has dealt with matters of more importance or done more for the industry than Mr. Mouser. He is known in citrus circles throughout the south, serving for some years on committees of the

American Fruit and Vegetable Shippers' Association, including the trade relations, and for three years on the telephone and telegraph committees.

He is a member of the Fruitmen's Club of the state, and was on the green fruit committee that drafted the fruit law for Florida, and also worked on the committee that raised the \$30,000 fund to advertise grapefruit throughout the country.

It is understood that while no one has been announced as the new sales manager for Chase & Co., A. R. Bogue, associated for years with Chase & Co., will be the new first vice-president, in Mr. Mouser's place, and that W. A. Leffler, of Sanford, will be the second vice-president.

Mr. Mouser stated that while his resignation takes place on June 1st, that he would proceed immediately to get his organization completed.

The plans and details regarding the policy of the new company will be announced later.

### CULTIVATION OF THE PECAN ORCHARD SHOULD BEGIN NOW

Spring cultivation of the pecan orchard should begin at once. It is highly desirable that the winter cover crop, or crop of weeds, as the case may be, should be turned under and the soil put in proper condition to receive the summer cover crop of legumes, according to G. H. Blackmon, pecan culturist of the Florida Agricultural Experiment Station.

After the soil has been thoroly plowed or disked, if a dust mulch is maintained during the spring months, it is possible to hold the moisture in the soil in such quantities that it will bring about the best possible tree growth and the best conditions will be obtained.

An acme or disk harrow will help

keep the soil mulch in such condition that it will prevent evaporation.

The summer cover crop of legumes can be planted during the last half of May, and this will give a large amount of green material that can be returned to the soil during the fall months.

The concrete silo is fireproof, windproof, ratproof, and safe from all insect pests such as weevils.

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**Orlando, Fla.**

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THE CENTER OF TAMPA

# MARKET FOR CITRUS FRUITS IN SOUTH WALES

Continued from page 11

fruit as is offered in the better-class fruit and grocery shops is received by the individual case (one at a time) from London importers. Grapefruit is on sale all during the year, and retails from 4 pence (8 cents) to 9 pence (18 cents). Most of the grapefruit comes from Jamaica, and is small, thick-skinned, with little juice or flavor. Occasionally a box of Cuban grapefruit is offered at a somewhat higher price; this is a better grade of fruit than Jamaican. Mr. Parks states that there appears to be a good chance to develop a business in Florida grapefruit provided it is introduced under proper conditions. This, of course, pre-supposes a campaign of education, with extensive advertising and other necessary features. Such campaign should not be confined to Wales alone, states Mr. Parks, but should be conducted on a national scale in order to cover the entire United Kingdom. In this connection, initial shipments of grapefruit at low prices should be considered part of such program. Mr. Parks feels that it is natural to assume that a population consuming large quantities of oranges and lemon, without any particular domestic supply of fresh fruit, should take kindly to a commodity bearing the relation to the orange that grapefruit does.

There has already been an extensive propaganda to "Eat More Fruit" carried on by means of billboards, large attractive placards in fruit shops and elsewhere, and by newspaper advertising. Oranges have been stressed in such advertising, and the public is now singing a popular song originating from such propaganda. The song—"Eat More Fruit"—contains a definite admonition to "eat less meat" and is being sung in all music halls. Fruit importers admit that this song has aided fruit sales but deny responsibility for authorship.

## THE 1924 SOUR ORANGE CROP OR SEVILLE

The present crop of sour oranges which are exported principally to England and Scotland for the manufacture of marmalade, is expected to be somewhat smaller than usual, the most reliable predictions being that about 150,000 half chests will be shipped (1 half chest weighs about 143 pounds). The quality is not expected to measure up to last year's oranges. While the fruit will be as free from defects as usual, the

## THE CITRUS INDUSTRY

comparatively smaller crop coinciding with a constant demand will oblige the shippers to use less care in selection to fill orders. This does not mean that fruit will be of inferior quality but that its external appearance will fall below that of former years. No sweet oranges are grown near Seville for export and there is no local demand for the sour variety. Any surplus over what the British market can absorb is fed to cattle, the peels being removed and dried for export to

Holland for the manufacture of curacao and other liqueurs. Shipments of sour oranges during the last three crops were: 1921 crop, 183,231 half chests; 1922 crop, 138,694 half chests; 1923 crop, 196,976 half chests, according to Consul William C. Burdett, Seville, in a report received in the Department of Commerce.

The dairyman can construct a silo to fit his conditions at reasonable costs.

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7.07 am Lv. Plant City	Ar. 9.43 pm	
7.25 am Lv. Lakeland	Ar. 9.20 pm	
7.00 am Lv. Bartow		
7.32 am Lv. Winter Haven		
8.00 am Lv. Haines City	Ar. 8.41 pm	
8.35 am Lv. Kissimmee	Ar. 8.02 pm	
9.05 am Lv. Orlando	Ar. 7.30 pm	
Lv. Winter Park	Ar. 7.15 pm	
10.00 am Lv. Sanford	Ar. 6.30 pm	
10.27 am Lv. DeLand	Ar. 5.50 pm	
11.50 am Lv. Palatka	Ar. 4.15 pm	
1.30 pm Ar. Jacksonville	Lv. 2.45 pm	
1.50 pm Lv. Jacksonville	Ar. 2.15 pm	
5.50 pm Ar. Savannah	Lv. 10.00 am	
6.40 am Ar. Richmond	Lv. 8.25 pm	
9.50 am Ar. Washington	Lv. 5.15 pm	
3.30 pm Ar. New York	Lv. 11.45 am	
10.05 pm Ar. Boston	Lv. 12.00 n't	
8.34 pm Ar. Pittsburg	Lv. 7.00 am	

Tickets, Reservations, Information from A. C. L.  
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# North British Market for Fruit Pulp

By Trade Commissioner, G. B. Johnson in Commercial Intelligence  
Journal, Ottawa, Canada

In considering the market in Great Britain fruit pulp, it is important to understand the difference in the habits of the Canadian and British people in the consumption of fruits which are not fresh. With the exception of preserved peaches, pears, etc., it is the habit of the people of Great Britain to consume jams and marmalade to the exclusion of "preserves", while in Canada large quantities of preserved fruits of the berry variety, such as raspberry, strawberry, etc., are used to the partial exclusion of jams and marmalade. In fact, it would be difficult, if not impossible, to find in any restaurant, hotel or private house even in Scotland where "high tea" is the last substantial meal of the day with most people, preserved berries as understood in the Dominion. Jam and marmalade, placed on toast or bread with a knife are universally in use in place of the preserves of so many Canadian households, taken with a spoon. While it is difficult to understand the conservatism which refrains from adopting, or even trying, such succulent articles as preserved berries of different kinds, the fact of this conservatism remains.

Some jam manufacturers, of the highest class, resolutely refuse to use any but the best fresh fruit, and of course the resultant product is superior, both in appearance and taste, to the jam made from imported fruit pulp. In Scotland this is particularly the case, as the Scottish people are more particular in regard to the quality of their food than even the English.

But nevertheless fruit pulp comes into the country, even in Scotland, in large quantity and it is only a matter of price and quality for Canadian fruit packers to get into the market. At this point it may be wise to state that the word "pulp" is a misnomer,

as this word suggests fruit which has been mashed up. Such is not the case, as the cask or tin, when opened, presents the fruit in the same apparent condition as when picked, the berries being entirely whole. Furthermore, it should be emphasized that the fruit when packed must be in no way inferior to that sold for eating fresh. The jam for which the pulp is required by the jam manufacturers is not so good as that made directly from the fresh fruit, as the packed fruit loses some of its flavor, but this is not due to a second-grade fresh fruit for packing, and this must not be used.

A large bulk of the fruit pulp, at least strawberry and raspberry, comes from Holland and France, and some from Tasmania and Australia. Apricot pulp comes mainly from Spain. Apart from any question of quality and price, the difficulty of the Tasmanian and Australian shippers has been to induce British manufacturers or brokers to change their connections from their favorite Dutch or French shipper, and this difficulty—a form of conservatism or loyalty to old and tried connections which ever view is preferred—is one which the Canadian shipper will also be compelled to meet.

In Holland it is the custom for the farmers to take their berries into the centres where they are sold by auction, the packers conveying their supplies to their factories, where they are first washed and drained. If the pulp is to be put in casks, about 2 per cent of bisulphite (SO<sub>2</sub>) is added; that is, to each 150 kilogrammes of fruit is added 3 kilos of liquid bisulphite. Casks of 40 imperial gallons, holding about 150 kilos, are then filled, the bisulphite acting as a preservative, as the casks can never be quite air-tight. Where tins are used

which are quite air-tight no bisulphite is required, and the Dutch use tins as well as casks. Tins are also used by the packers in France, Australia and Tasmania. In France and Holland the tins are of 5 kilos in cases of ten tins. In Australia and Tasmania the tins are 15 pounds, four to the case. In all cases of tinned pulp, the pulp is pure—that is, no sugar or bisulphite is added. In fact no sugar is added to any of the pulp, as heavy duty would have to be paid on entry to the United Kingdom on the sugar contents. Apricot pulp comes from Spain, in tins of 5 kilos, 10 tins to the case. The inside of the tin is lacquered to withstand the acid of the fruit, and this is necessary in the case of all acid fruit.

Some British Columbia pulp is already reaching the London market, about 4,000 cases of raspberry pulp having been received recently. This is a new development, which might be greatly extended. When this matter was first considered by British Columbia interests, and the Canadian Trade Commissioners in the United Kingdom were asked to give information, the packers were proposing to ship frozen berries, some of it containing sugar. Strong representations were made by the Trade Commissioners against this idea, which could not possibly have successfully competed against other imported fruit pulp, and it was abandoned in favor of the orthodox methods.

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Arthur F. Landstreet, Manager



## Agricultural Extension Work in South Florida Grow- ing in Importance

"A recent visit to several counties of southern Florida indicates unusual interest in the development of that section not only in real estate, but also in the production of fruit, vegetables and other products," says A. P. Spencer, vice-director of the Agricultural Extension Division of the University of Florida, who has just returned from an extended trip.

"While many places located close to towns are being cut up for subdivision, this only means an extension into the back country, bringing lands into cultivation that are just as productive and will be almost as accessible when roads are extended out farther back into the counties," he continued.

Interest is particularly good in poultry and small fruits, and citrus growers are looking forward to better times, according to Mr. Spencer.

In each county the agents are meeting new problems, one of which is in landscape and ornamental plantings for rural homes.

The dairy industry shows a stimu-

lated condition, and those who are putting in equipment are preparing for a better demand that seems evident in the near future. Along with this comes the production of feed and laying out of dairy plans. It is realized that those who are ready to supply farm products to the cities in the next few years, with the great influx of population that bids fair to come, are assured of a steady and convenient market at reasonably good prices.

In the more important citrus sections, citrus meetings are in progress under the direction of the district agents and the citrus pathologist, E. F. DeBusk. These meetings are being held to stimulate the production of cleaner and better fruit, discuss general grove practices and management. The attendance and interest has been good at each place.

The plan has been to hold field meetings and have the growers see in a practical way the conditions that exist in the groves they visit.

Apparently, the coming year will be one of the most active for all ex-

tension workers in southern Florida, and the future hold the brightest prospects for all who are engaged in this kind of work thruout the entire state, particularly for the southern Florida territory, says Mr. Spencer.

### CLUB BOYS AND GIRLS WILL HAVE SERIES OF WEEKLY CAMP OUTINGS

Club boys and girls of Florida will gather their bathing suits and best picnic smiles for a number of weekly outings during June and July. A week's club camp for boys and one for girls will be held during those two months in nearly every county where organized agricultural extension work is carried on.

The camp in each case will be under the supervision of the county agricultural or home demonstration agent. R. W. Blaklock, state boys' club agent, will assist with boys' camps, and specialists from the home demonstration staff at Tallahassee will take part in the instruction of the girls.

These camps, which are held annually, are both recreational and instructive in nature, providing the club members of a county a chance to get together in an outing and to receive valuable training at the same.

## Will Your Grove Produce Quality Fruit Next Season?

Don't ask your trees to give you more than you give them. If you neglect the fertilizer application, your trees will neglect production. If you expect your trees to produce quality fruit next season—give them quality fertilizer.



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## THE SPADAFORES!

### LEMON OF SICILY

There exists a species of lemon, called "Pitittone" in the Sicilian dialect and botanically known as "Citrus Limonium Rhegirim", which corresponds to what is known to the trade as "Spadaforesi", states Consul E. I. Nathan, in a report from Palermo, Italy, dated April 1, 1925, received in the Department of Commerce. This lemon is produced in small quantities through Sicily (Italy) with a large production at one center—Trabia, a town about 25 miles from Palermo. The Trabia fruit is larger than similar fruit produced in other parts of Sicily and is, therefore, much preferred. Some of the fruit are picked green and others are allowed to ripen, when they have the yellow color of lemons.

The total production is estimated at about 1,000 tons per annum, according to the trade. Though the production is mostly in the Palermo (Italy) Consular District, there are no regular exporters there; most of the Trabia lemons are bought by Messina exporters who mix them with lemons grown in other parts of Sicily. They are then packed in brine and exported usually in barrels of 350 each barrel. "Green" Spadaforesi are picked during October, and packed and exported in November and December, while the "yellow" (ripe) Spadaforesi are picked in January and packed and exported during February and March. Prices vary according to demand; during the past six months the average prices were: Fruit on the tree—from 350 to 400 lire per 100 kilos (220 pounds); Fruit packed in barrels, as above—from 400 to 600 lire per 100 kilos (220 pounds). (Current exchange value of Italian lire can be obtained from your local banker).

The Commercial Intelligence Division, Bureau of Foreign and Domestic Commerce, Washington, D. C., is prepared to furnish lists of Trabian lemon growers, also Italian exporters, to those concerns now on the Exporters' Index and entitled to receive such confidential information.

## MESSINA (ITALY)

### LEMON REPORT

In a report received in the Department of Commerce, dated March 23, 1925, from Vice-Consul A. P. Cruger, at Messina, Italy, it is stated that information received from the trade (Citrus Fruits Growers' Association) indicates that the future crop of "verdelli" (summer lemons) will probably

## THE CITRUS INDUSTRY

be fully as large as in 1924. The absence of rain in January has been offset by a fairly abundant precipitation during March so that the fruit is in good condition and ripening normally.

The market remains calm states Mr. Cruger. Shipments from Messina to the United States during February totaled 21,781 boxes—a gain of 3,500 boxes over the previous month. From the following table, it will be seen that total exports, to all countries, for February, 1925, amounted to but 87,260 boxes. January's total shipments reached 136,775 boxes. This February decline is said to be seasonal.

### Lemon Exports, February, 1925

Destination	Boxes of 40 kilos (88 pounds)
Australia and New Zealand.....	1,000
Belgium .....	800
Bulgaria .....	1,017
China .....	50
Denmark .....	1,295
England .....	30,798
France .....	13
Germany .....	18,694
Greece .....	2,792
Holland .....	387
Russia .....	5,384
Rumania .....	746
Smyrna .....	65
Sweden and Norway .....	2,438
United States .....	21,781
Total .....	87,260

On February 28th, 1925, Messina exporters were reported paying the following prices per basket of approximately 1,040 lemons to the growers: "Costa Tramontana" and "Nostra Contrada" lemons:  
1st quality—Lire 30.00 to 40.00 (\$1.21—\$1.62)—2nd quality - Lire 18.00 to 22.00 (\$0.73—\$1.00)  
The Lire exchanged at 24.75 for \$1.00 on February 28th, 1925.

Actual quotations by local exporters for winter lemons range from \$1.25 to \$2.02 per case of 300 to 360 lemons, gross weight about 40 kilos (88 pounds), cost and freight included.

The freight rate from Messina to New York remains unchanged—2 shillings 1 penny (48 cents plus 2 cents, or 50 cents) a case.

Spuds Johnson says a really wise man not only knows what is worth knowing, but does what is worth doing.

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# Isle of Pines Grapefruit and Vegetables

During the first half of the year, fresh vegetables constitute the chief export from the Isle of Pines, states Consul Charles Forman, at Nueva Gerona, Isle of Pines, Cuba, in a report received in the Department of Commerce, dated April 13, 1925. The volume of vegetable exports is heaviest from January to April, inclusive. All of the vegetables exported are shipped to New York for sale on growers' account.

The present (1925) vegetable season is the best experienced so far, states Mr. Forman. Large quantities have been shipped and sold at prices generally profitable.

As a rule, only early grapefruit is profitable to Isle of Pines growers. A small amount of fruit is shipped to the United States and some to Europe during the first part of the year. The prices received in New York and Europe this year were low; in New York, \$2.50 to \$3.25 was paid in January, \$2.50 to \$3.00 in February, and \$2.00 to \$2.75 in March (1925).

The Isle of Pines exports little be-

besides grapefruit and fresh winter vegetables. Declared exports to the United States for the quarter ended March 31, 1925, as well as for the same period in 1924, follow:

	January — March, 1924	January — March, 1925
Grapefruit	12,103 crates \$20,978	6,620 crates \$11,790
Tomatoes	2,254 crates \$ 2,524	2,639 crates \$ 3,406
Other vegetables	59,238 crates \$66,385	59,100 crates \$78,397

The following shipments of grapefruit were made from the Isle of Pines to Europe for the same periods:

To:	January — March, 1924	January — March, 1925
England	3,696 crates	4,108 crates
France	350 crates	284 crates
Total	4,046	4,387

A crate of grapefruit from the Isle of Pines weighs on an average of 70 pounds net, states Mr. Forman, while a crate of vegetables nets an average of 36 pounds.

Isle of Pines grapefruit ripens early enough to ship from six to two months earlier than Florida grapefruit, and it is this early grapefruit which is profitable to the growers. There is considerable late grapefruit produced, and since late Isle of Pines oranges can be sold in Cuba at a good price, many grapefruit trees are being cut down and rebudded to oranges. Prices paid

for oranges, for Cuba, at steamship dock, Isle of Pines, were \$11.00 to \$18.00 a thousand in January (1925), \$16 to \$22 a thousand in February, and \$22 to \$25 a thousand in March. Some of the oranges for Cuba are packed in crates but most go in old fertilizer sacks.

Cuba also affords a good market for Isle of Pines watermelons. During

	January — March, 1924	January — March, 1925
Watermelons	6,620 crates \$11,790	2,639 crates \$ 3,406
Other vegetables	59,100 crates \$78,397	

March, 1925, they sold at 2 1-2 to 4 cents a pound, at Isle of Pines steamship dock.

## Fruit Imports of Hull, England

In a report received in the Department of Commerce, Vice Consul A. W. Scott, at Hull, England, states that according to an article in a reliable Hull trade journal, the imports of fruit and vegetables at Hull during 1924 were greater than for 1923 when the imports of around 7,500,000 packages constituted a record for the port.

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# MISCELLANEOUS OBSERVATIONS AND SUGGESTIONS

Continued from page 5

the trees were located on a slight rise of ground. The drainage was good. As a check on the above trees observations were made on a seedling tree about 25 feet away and also on a budded tree not more than 75 feet distant. The two seedling trees received the same kind and amount of fertilizer as did also the two budded trees but, of course a less amount than the seedlings.

At the time the experiment was started in January there was considerable ripe fruit on the trees. On February 19 it was easily detected that this fruit had become much more acid and much more acid of course than that on the check trees. No analyses were made to determine this chemically.

There was prolonged drought during February, March, April and part of May. On May 12 to 14 this drought was broken by 3 inch rain fall. The small fruit that had fallen from the irrigated and un-irrigated trees were counted on May 15 and 17. On May 15 there were 42 small fruit beneath the irrigated seedling and 275 beneath the seedling adjoining. On May 17 there were 7 beneath the irrigated

## THE CITRUS INDUSTRY

and 35 beneath the check. On the two dates there were a total of 14 fruits beneath the irrigated budded tree and 240 beneath the un-irrigated check tree. In other words 9 times as much fruit fell from the un-irrigated trees as fell from the irrigated ones. On Dec. 16 there were about 50 fruits beneath both the watered trees and checks. About the time we thought it best to pick the fruit, the freeze of 1917 interfered with the experiment. We had the impression, however, that there was more fruit on irrigated trees.

There was much more new growth on the irrigated trees on February 19 or about 3 weeks after the experiment had been started than on the checks and the difference could be detected in the amount of growth or quantity of fruit on the irrigated budded tree and on the un-irrigated tree.

We were unable to detect any difference in the abundance of the more common insect pests or mites on the respective trees during the year. Neither could any difference be detected in the prevalence of various fungus diseases during the year 1916. Some differences may have developed after this time but further observations were discontinued. The results certainly indicated that where drainage is perfect, an orange tree can

not be killed by excessive water.

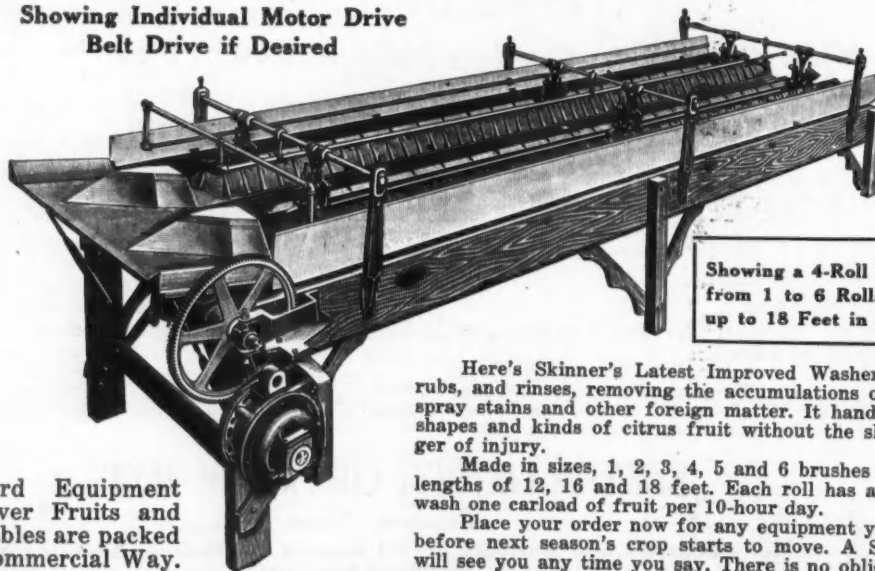
### Effects of Poor Drainage; Ambrosia Beetles

During September and October 1922, there was a very heavy rainfall in some sections of the Peace River valley. Several groves having trees 60 years old were badly damaged by the water. Those groves on the lowest locations or those trees near the low places in the groves were usually the ones injured the greatest. The trees had the appearance, as if suffering from drought—the leaves were curled and the fruit was soft. No doubt the excessive water had so injured the root hairs as to prevent the trees from obtaining their normal water supply. In examining the bark of these trees it was found that in most instances it had a very pronounced odor, similar to some substances which were fermenting. This could justly be called "sour sap." When the soil was dug up a most fetid odor arose.

The Ambrosia beetles (*Platypus compositus* say) found these injured trees a most favorable place for feeding and development. They were present in great abundance, and many growers thought them to be the primary cause of the injury which in reality resulted from the high water. Several growers applied fish oil soap

# Skinner Washers

Showing Individual Motor Drive  
Belt Drive if Desired



Showing a 4-Roll Type Made  
from 1 to 6 Rolls wide and  
up to 18 Feet in Length.

Standard Equipment  
Wherever Fruits and  
Vegetables are packed  
In a Commercial Way.

Here's Skinner's Latest Improved Washer—it scrubs, rubs, and rinses, removing the accumulations of dust, dirt, spray stains and other foreign matter. It handles all sizes, shapes and kinds of citrus fruit without the slightest danger of injury.

Made in sizes, 1, 2, 3, 4, 5 and 6 brushes wide and in lengths of 12, 16 and 18 feet. Each roll has a capacity to wash one carload of fruit per 10-hour day.

Place your order now for any equipment you will need before next season's crop starts to move. A Skinner man will see you any time you say. There is no obligation.



## Skinner Machinery Company

World's Largest Manufacturers Packing House Equipment.  
Mfrs. Skinner's Home Gas Maker. Write for Booklet.

DUNEDIN, FLORIDA

diluted about 1 pound to 3 gallons of water to prevent further action of the beetles. I do not know if this killed the beetles.

During October of 1924, there was heavy rains, raising the water level in the lakes in central Florida. In many cases the trees planted nearest the lakes were seriously injured. Some of these trees died outright.

While it is well known to the older citrus grower that well drained locations are essential for a profitable grove, these instances certainly emphasize the fact most forcibly.

#### GRAPEFRUIT SALES TO EUROPE DEPEND ON FLORIDA'S TACT

Continued from page 8

dealer service campaign that will start at the bottom, rather than at the top with education as to the manner of preparing and eating as the outstanding notes.

"And, secondly, an united program here at home that will bring into harmonious concert the larger shipping factors all working together for a large constructive, vigorous program."

In the poultry yard, non-layers are non-payers. Get rid of them.

#### NOTED CHINESE HORTICULTURIST DEAD

As this issue of The Citrus Industry goes to press, word comes of the death at DeLand, Fla., of Lue Gim Gong, the noted Chinese Horticulturist.

Lue Gim Gong who was seventy years old, had for a number of years, been active in citrus and other horticultural work in Florida. The death of this kindly old gentleman will be deeply regretted in all Florida horticultural circles.

#### WEST FLORIDA FRUIT PROSPECTS LOOK GOOD

"If prospects count for anything, western Florida will have a bumper fruit crop this year," says J. Lee Smith, district agricultural agent for northern and western Florida, who has just returned from an extended trip over that territory.

"Satsumas have come back since the freeze of January, 1924, and this year have the heaviest crop of young fruit they have ever had," continues Mr. Smith. "It is estimated that 75 percent as many cars of satsumas will be placed on the market this fall as in any previous year.

"Blueberries have fruited well, and the amount of fruit they have set is unbelievable to one who has never before seen the trees around DeFuniak Springs and Crestview. Beginning in June the growers will harvest one of the largest crops on record."

Mr. Smith also states that growers in this territory have an excellent chance of harvesting a good crop of pecans this fall if the season continues favorable.

Other fruits grown in the section, including grapes, Sand pears, plums, etc., are fruiting well.

Not having time to cook carrots for dinner in the usual way, if you will first put them thru the coarse grinder of the food chopper, they cook very quickly and are a change from the old way.

One acre of good soil in Florida can be made to produce 100 worth of feed in a year when planted to silage crops and fed to dairy cows.

"No nursery tree is a first-class tree unless budded from a bearing tree of a known quality and quantity of production."

## A REPUTATION--

is founded upon the facts of years

After years of toil and effort—after years of experience and experimenting—every company is accorded a reputation founded upon the facts of those past years. OCKLAWAHA NURSERIES could not have established itself so firmly in the faith of grove owners of Florida just overnight, nor even in twenty years or two. But for years OCKLAWAHA NURSERIES have toiled with honest effort to produce the finest of nursery trees for the growers of Florida. The years have proven the character of OCKLAWAHA NURSERY trees and also the fruit they bare. Save yourself work and worry—you can depend upon OCKLAWAHA NURSERIES PEDIGREED TREES—their reputation is founded upon the facts of years.

### Ocklawaha Nurseries, Inc.

Pedigreed Citrus Trees  
Lake Jem, Florida

Phone Victoria  
Thru Orlando

Telegraph  
Zellwood

Write today for our price  
list and Book of Truth for  
Planters of New Groves.  
FREE.

## ARIZONA CITRUS GROWERS PAID FOR FIRST POOL

The April 17, 1924, issue of "Agricultural Cooperation" of the United States Department of Agriculture also states that members of the Arizona Citrus Growers, Phoenix, Arizona, received settlement in March for the first pool of Marsh seedless grapefruit, amounting to about \$105,000. This pool opened October 15th and continued to January 1st, 1925. It contained 62,000 field boxes or about 100 carloads of packed fruit. Approximately 80 per cent of the fruit in the pool was packed as fancy and brought the grower 3.9984 cents per pound. Ten per cent was packed as choice or second grade and brought 2 cents a pound. The remainder was sold as culls and standards, and brought 52.525 cents per box, a little more than 1 cent a pound. Each grapefruit in the fancy grade was stamped "Arizona Desert Sweet" by a machine especially designed for stamping the name directly on the fruit.

As the crop was rather short, no effort was made to extend the markets and most of the fruit was sold in Los Angeles and San Francisco where the demand was good and sales satisfactory. Some fruit was sent to Seattle, Portland, San Diego, and Albuquerque, and some went to London (England).

The second pool of Marsh Seedless opened January 1st and closed January 12th because of severe cold weather. The third pool continued from January 12th to March 8th; a small quantity of fruit remaining was handled in a fourth pool. In spite of some frost damage, returns on all pools have proved satisfactory.

The last pool of Cloyson grapefruit opened March 9th, and will continue two months. Growers have been holding such fruit patiently until the Marsh Seedless was out of the way in order that they might get good prices.

A pool for Valencia oranges closed April 1st, 1925.

## STATE PLANT BOARD GETS SCALY BARK INVESTIGATOR

Erdman West has been secured by the State Plant Board to investigate scaly bark of citrus fruits. Mr. West was graduated from the Pennsylvania State College of Agriculture several years ago, having specialized in plant pathology. Since that time he has been doing nursery inspection work in New Jersey for the last seven years, where he was made chief in-

## THE CITRUS INDUSTRY

spector two years ago.

Mr. West will devote half of his time to pathology work with the State Plant Board and half time to pursuit of studies along the same line. He is working for a degree of Master of Science in plant pathology from the University of Florida.

He assumed his duties May 1, and has headquarters at Gainesville.

Scaly bark of citrus is now receiving considerable study and attention by the State Plant Board and other agents.

The United States is using up its timber four times as fast as it is growing. Better to adopt a sane forestry policy than for us and our children to wish we had.

## CLASSIFIED ADVERTISEMENTS

The rate for advertisements of this nature is only five cents per word for each insertion. You may count the number of words you have, multiply it by five, and you will have the cost of the advertisement for one insertion. Multiply this by the total number of insertions desired and you will have the total cost. This rate is so low that we cannot charge classified accounts, and would, therefore, appreciate a remittance with order. No advertisement accepted for less than \$5 cents.

### REAL ESTATE

For Sale—Pineapple land in winterless Florida. \$15 an acre. Almont Ave. Venus Fla.

WANTED—To hear from owner of farm for sale, for fall delivery. O. K. Hawley, Baldwin, Wis.

WANT TO SELL HALF INTEREST IN FIFTEEN ACRE SATSUMA BEARING GROVE ON HIGHWAY NEAR PANAMA CITY. ROBT. LAMBERT, OWNER. FOUNTAIN, FLA.

WILL EXCHANGE West Texas cattle ranch for unimproved or improved land in Florida. What have you? Give price and full particulars. T. E. Bartlett, 3410 McKinley Ave., El Paso, Texas.

EARLY BEARING Papershell Pecan trees, budded or grafted and guaranteed. Great shortage this year. Write for catalog today. Bass Pecan Company, Lumberton, Miss.

Want to hear from owner having farm for sale; give particulars and lowest price. John J. Black Chippewa Falls, Wis.

### NURSERY STOCK

FOR SALE—Cleopatra Mandarin seedlings. September delivery, enter order now. Cavendish banana plants and avocado trees. Write for price list. R. E. Skinner, Hillsboro Hotel, Tampa, Florida. May-4t.

BANANA PLANTS for sale. Improved Cavendish, Hart, Orinoco, Ladyfinger. Information free. W. E. Bolles, Oldsmar, Fla.

"BOOK OF TRUTH"  
For planters of new groves  
is yours for the asking.  
Write Today.

OCKLAWAHA NURSERIES INC.  
"Pedigreed Citrus Trees"  
Lake Jem, Florida

FOR SALE CHEAP—Eleven acres high, rocky citrus land; 4 acres cleared with

small house, and large nice bearing orange trees full of fruit. Nicely located near Altamonte Springs, Fla. For particulars write H. A. Lunquiro, 41 N. W. 29th St., Miami, Fla.

### POLK LAKE NURSERIES

Offer to the grower young trees of standard variety, backed by 30 years of nursery experience and a guarantee which only honest dealing can justify. For full information address A. H. Sloan, Box 413, Bartow, Fla.

AGENTS WANTED—We want good, reliable parties to act as our agents in their local communities, selling our citrus trees on a liberal commission. A good opening for the person who will devote all or a part of their time working among their neighbors. Lake

### MISCELLANEOUS

FOR SALE—Dairy and stable manure, car lots. Link & Bagley, Box 464, Tampa, Florida. 6t

WHITE WYANDOTT Cockrels, regal strain—the best in the country, direct from Martin pens. Utility and show birds \$5.00 each; also eggs for hatching \$5.00 per 15. W. A. King, Gen. Del., St. Petersburg, Florida.

SOUTHDOWN SHEEP, White Rocks, Toulouse Geese, Guinea, Angora and Milk Goats, Circular free. Woodburn, Clifton, Va.

AGENTS—Quality Shoes, quick sellers. Big commissions, immediate returns! Repeat orders. Experience unnecessary. Write full particulars. Tanners Shoe, 2011 C St. Boston.

### FOR SALE

Remington Portable Typewriter with standard keyboard. Has all advantages of larger machine. Ideal for farm and home use. \$60. cash or sold on easy terms. Remington Typewriter Co., 103 Parker St., Tampa Florida.

### FARM—GROVE—HOME

22 acres large bearing grove; modern two-story, 8 room house, completely furnished on third largest lake in state in thriving town; good roads, church, school; complete line farm implements and tools. P. F. Cloonan, Yalaha, Lake County, Florida.

HIGH BLOOD PRESSURE easily, inexpensively overcome, without drugs. Send address. Dr. J. B. Stokes, Mowhawk, Florida.

Laredo soy beans, considered free from nematode, excellent for hay and soil improvement. Write the Baldwin County Seed Growers Association, Loxley, Alabama, for prices.

Wanted AT ONCE few dozen fresh bitter-sour Marmalade Oranges. Price C. O. D. M. L. Manning, 15 West Chase St. Baltimore, Md.

WANTED to correspond with growers of the Red Guava. Business. M. L. Manning, 15 West Chase Street, Baltimore, Md.

MILLION Porto Rico Potato Plants, \$2.50-1000. W. W. WILLIAMS, QUITMAN, GA.

### Hunting and Fishing

is a monthly magazine crammed full of hunting, fishing, camping and trapping stories and pictures, valuable information about guns, revolvers, fishing tackle, game law changes, best places to get fish and game, etc. Biggest value ever offered in a sporting magazine, only \$1.00 for THREE WHOLE YEARS, or send 25c in stamps or coin for six months trial.



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